Christmas Plum Pudding

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6 lbs Suet

6 " Raisons

6 " Currants

6 lbs 1/2 Sifted Flour

1 lb 1/2 Bread Crumbs

1/2 " Citron

1/2 " Orange

1 lb 1/4 Treacle

12 Eggs

Half a Bottle Brandy

Half a Bottle of Port Wine

Boil 6 Hours

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British Champagne -

For Lord C
For Langdale -

To a pound of Green Gooseberries pricked and pounded put one quart of water Let it stand 3 days strain the Juice and add to every Gallon 3 lb of Loaf Sugar Put the whole into a Barrel with one Gallon of Brandy to 20 Gallons of Juice Let it stand between ~~three~~ 9 & 12 Months before you Bottle it Time with Steinglass.

The above receipt for Gooseberry wine or Sparkling Champagne - My wine tho' in some respects taken from it but a scheme composition of my own for in addition to the Ingredients herein mentioned I put in a great deal of Port Sherry & Madeira wines and I think I did not use half the Quantity of Brandy - I made them for keeping in a very close quantity so that I might have no trouble again -

The wine I have given the receipt for is a brisk Sparkling Champagne - If about a pound more Loaf Sugar be taken if used it would make a wine more like Rhine especially if Port Sherry & Madeira were added But this is expensive unless to avoid trouble as I did -

N.B: I put all my Wines with very strong Casks well soon hoped and instead of giving any vent I fill the Cask as full as I can & bung down immediately giving the Bung a little with an axe or hammer If Juniper Berries & Yeast Barm but the Cask must be very strong or it will burst.

Salmi Woodcock

For Walter -

For a quart of Cold water that has been boiled put 2 oz of Salt Soda & 3 oz of Sugar Stir it Cool & then fill dish pie put it in a Bottle for use -

To keep all sorts of Fruit Lady Jane James

Green paper. Clarified Plums &c.

Get the large Gooseberry Preserving Kettle & a pound of fruit just 3 oz of powdered loaf sugar to fill your Preserving Kettle - then tye it in a Bladder, then add the (two Bladder to each bottle) Put the Kettle on the fire in a kettle of cold water - Let them simmer gently for two hours be sure not to let them boil.

Improved receipt for the above Countess.

3 oz of sugar & 1½ lb of fruit, a layer of fruit & layer of sugar the bottles & heave the two Bladder just as before they be put into the water (Rain water is best) and when come to the heat of 180 degrees & simmer for two hours then all is finished

Brown Bread pudding Countess.

Half a pound of stale Hundred Bread grated, 3/4 of a pound of Currants, a quarter of a pound of Suet chopped very fine a quarter of a pound of Moist sugar, Nutmeg. Mix with 2 eggs, 2 spoonsful of Brandy & 2 of Cream & one candied orange peel & Citron - Mix all well together - Boil it in a pan that exactly holds it four hours at least

NB Add a few raisins if you like them

Tea-cake- Countess.

To 1 lb of Butter, 1 lb of Moist sugar - Cream your butter then put in the sugar & beat it up well together. Seven Eggs put in one at a time and when it is all well beat up add 1 lb and a quarter of fine flour and mix it well in, with Currants or Carraway seeds

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To brew Beer.

To brew 20 gallons - viz - a 20 gallon Cask & 12 dozen Quart Bottles, a Small or Ale Cask & Spiggot and a Peg -

Fill the 20 gallon Cask half full with cold water - put in 14 lbs of Treacle and stir them together with a Stirring Stick & Shovel for the purpose - add a Pint of Yeast - Then all these Ingredients are well Mixed together for 3 or 4 days in the Cask - Then fill it up with cold water to the 20 gallon Mark & fill it quite full with cold water & it will work over the Bung hole for 3 or 4 days & then it will begin to settle - Then draw off the Beer into Bottles & Cork them well - it will be fit to drink in 3 weeks from the time of Brewing -

Proceed to brew 20 gallons of Beer as follows - Take 2 lbs of Hops & put them into a Copper with 20 gallons of Water & boil them for 2½ hours & then strain off the Liquor & put it into a Tub - Then take 2 lbs of Malt & 2 lbs of Wheat & grind them very fine & put them into the Liquor & let them stand 24 hours - Then strain off the Liquor & put it into a Copper & boil it for 2½ hours - Then put it into a Tub & when it is Cold put it into a Cask with 2 lbs of Yeast & 14 lbs of Treacle & 2 lbs of Sugar - Then fill up the Cask with cold water & let it work over for 3 or 4 days - Then stop it down close & let it stand 3 weeks & then bottle it off -

Melt it in a Pipkin & lay it on into a small Bowl.

Lemon Brandy to Make. (without Eggs)

1 lb. Sugar, 1 lb Refin'd white, rub the Sugar on the Lemon peel very well till Sugar is coarse powder, then squeeze the Juice separately and strain it into cold water then add them to the

Sugar & Juice

2 lb. Loaf Sugar
2 Pt. Cream of Tartar
2 Pt. Water
2 Good Lemons.

Sugar & Juice mixed in a Pipkin & put on the fire with the Cream of Tartar & Water (when it is all dissolved) skim it clear add the Lemons (sliced) & boil 2 Gallons of Spring water & when the Sugar is all dissolved & the Liquor is cold put it into a Cask with the Lemons & Juice & 2 Pints of Brandy - Stop it close for 3 Months then bottle it off for use.

Cherry Brandy -

3 4 lb. of Morello Cherries
6 pints best Brandy
3 lb Sugar Candy
2 Oz. Bitter Almonds.

Cut off the Stalks & bruise the Cherries with the Stones in a Mortar put them into a Jar with the Brandy & Sugar Candy & Almonds stop it close for 3 Months then bottle it off for use.

A Stew Pear. Mrs Beeton

Cook six large Pears like Pies are done then
peel them and put them in a Dish and squeeze
over a little Port & Lemon Juice & Sugar
to taste and a little Cinnamon grated then and a little Jelly
melted and poured over it Serve with Cream - If it is an
Pie Pear or a Bergamot Pear it will do very well if
you have not either of them use any other Pear
but it will not look so well

Syrup. Lady Davis.

To a pound of Loaf Sugar allow half a pint of Water
put the Sugar & Water in a Pan & let it boil
Pare the Pears & put them in the Syrup as you do
them to keep them white when they are all in
let them boil gently till they are tender take them
out with a Slice & put them in a Dish boil the Syrup
till it is thick & clear pour it over the Pears
when cold cover them close

To cure Bacon -

The Pig should be killed 48 hours before it is cut
The flitches should be laid on the ground & sprinkled
with salt to draw out all the blood - then rub
the 3 saltpetre pounded exactly & sprinkle the
flitches all over with it then take a pound of very coarse
powder moist sugar & a pint of salt and one 3
more of saltpetre pounded & mix them well together
and lay it all over the gammon then cover the flitches well over
with salt remembering always that the thickest are most
to be salted every time & they will take about a week
longer - The flitches must be salted twice a week
for the first fortnight and they should be turned every
time they are salted & great care must be taken that
the salt be laid equally over every part - Pick a pint of
salt is enough for a pig of nine score - Pound fine & sift
& be sure to dry & warm it before the fire & rub the flitches
the first day & warm it before the fire & rub them

And when I [illegible] the Letter from the Lady, [illegible] to a
[illegible] [illegible] [illegible] [illegible] [illegible] [illegible] [illegible]
Rose and it [illegible] be a Friend, Rose would only in the

To Receive Letters for Ladies Postpone

[illegible] [illegible] [illegible] [illegible] [illegible] [illegible] [illegible]

Prudence

Take 6 stalk of Rue 30 grains - Pimento 1 dram Scruple ½ 53 -
Anise seed 1 dram 5 ½ 03 - Take 6 Fair Peaches 3 Table Spoon-
full of Rose and ab 6 ni the Brew

Salve Preserve

Is a good Cold Water that has been boiled just 2 7
Salt Petre ā 903. Lemon Juice - Stir it and when Cold
Strained from Salt it is fit for use —

Select Ointment Eyewater

Take your Servants pail mix Salt then in a Pint over
the fire Copper pour on the Brick-Dust then Strain
it - Give and boil the Eyes in Milk or Rose Water
Wash it with Salt Petre let them in Cream before
Use & Dry them each it with Linnen or Cotton

Gentleman Druit for a Fever.

Eng. Gentleman Servant Just as he went to open the
Door it for half an hour then add a little Lemon Juice
& you will see it no boil after & then Strain it off -
Add one Sugar and a Spoonful or two of White Wine if you like

Worm powder -

Take burnt Hartshorn - Worm seed & Senna ā 3 of each
pound them fine & Give them well Together - Give Children
from 6 years of age & Grown ones a Dram - Observe the
Hot evening & the Morning of Given but from the
it Gives Abominable Cooling -

For Gilbert Blaze.

Put ye Oil & Tar into ye Pot & let it boil 3 quarts of Canada water then put in yr Salt & when it is well melted put in ye Pork & let it boil very fast for ½ an hour then take it out & put it into a clean pan let it in a cool place & when cold strain the liquor from ye Pork & keep it for use always boil the rind of a Lemon cut thin into ye liquor you pickle ye Pork in & when cold use it for Salad

For Pickling Pork

Mrs Byrne

Take 03. of Pearl Barley, Simmer first in 3 Qts. of water & boil it a Pint. Strain & take three quarts of this Liquor & a little more.

For a Cough

Mr Gilbert Blaze.

4 Spoonfulls of Vinegar, 2 of Honey one of the Juice of Peppermint

For Rheumatism

Mr

1½ of Best Sulphur & ½ of calcined Magnesia & be put into a Bottle of the best Holland Gin & well shaken - a wine-glass full to be taken every night & morning before breakfast

For a sore throat

Lady Jane Lowes

2 Dessertspoonfuls of Borax powdered & mixed with the White of an Egg & a little Honey & then put to the throat

For a Laundress

℞ Blanc fixe Lozs one ounce
Gum Arabic pul. ℈ ij
Water ℥ iij

The whole of an ℥ ij of Gum Arabic in ℥ iij of water beat them together well and drink for a draught at bed time
In Lung Work in the Kidneys are always inflamed, after
Fevers arthritic disorders drink also always in some Decoction
affects the Parts diseased, specially Fevers promotes perspiration
Universal animal spirits causes digestion and creates
an appetite - Stones drive the Patient to the Use
Gravel always at hand as soon as the Symptoms appear
Shake & Use Accordingly &c. Camp.

Calmi draught — Lozs one ounce.

Prussic Acid Ammoniac prepared ℈ xxxij, Almond Julep
as much as is sufficient - Camphorated water ℥ ij, Syrup
of Orange Peel a drachm compound water of Cinnamon ℥ ij
& Compile —

℞

~~Emulsion~~
Le Almond Julep —

℞ Sweet Almonds - ℥ ij. Loaf Sugar quite 2 Pints - Beat
the Almonds with the Sugar then rubbing them well for the
add the water by degrees & strain it.

℞

For the Gravel —

Decoction of Licorice or Liquorice Root by about
℥ ij of the Root to ℥ ij of water Gum or Syrup you like
Add from 10 to 20 drops of Glacier acid mixed
by Dr Allen & shake it a very good while and let it do so
Some of this water is Medicinal in the Liquorice alone with various
Gums &c &c it should have a free use and it [illegible]

Gingerbread Cake

½ lb Sugar ½ lb Butter ½ lb Treacle ½ lb Flour 2 Eggs
½ oz Ginger ½ oz Carraway seeds ½ oz Allspice
½ oz Cinnamon ½ oz Nutmeg ½ oz Cloves
½ oz Candied Lemon Peel ½ oz Candied Orange Peel
½ oz Candied Citron Peel ½ oz Candied Angelica
½ oz Candied Eringo Root ½ oz Candied Ginger
½ oz Candied Carraway Root ½ oz Candied Coriander Seeds
½ oz Candied Fennel Seeds ½ oz Candied Liquorice
½ oz Candied Sweet Flag ½ oz Candied Horehound
½ oz Candied Elecampane ½ oz Candied Colts foot
½ oz Candied Hyssop ½ oz Candied Balm
½ oz Candied Rosemary ½ oz Candied Lavender
½ oz Candied Thyme ½ oz Candied Sage
½ oz Candied Mint ½ oz Candied Rue
½ oz Candied Wormwood ½ oz Candied Tansy
½ oz Candied Southernwood ½ oz Candied Pennyroyal
½ oz Candied Camomile ½ oz Candied Feverfew
½ oz Candied Marigold ½ oz Candied Rosemary Flowers
½ oz Candied Lavender Flowers ½ oz Candied Thyme Flowers
½ oz Candied Sage Flowers ½ oz Candied Mint Flowers
½ oz Candied Rue Flowers ½ oz Candied Wormwood Flowers
½ oz Candied Tansy Flowers ½ oz Candied Southernwood Flowers
½ oz Candied Pennyroyal Flowers ½ oz Candied Camomile Flowers
½ oz Candied Feverfew Flowers ½ oz Candied Marigold Flowers

Rub the Butter into the Flour, add the Sugar, Treacle, Eggs, Spices, Candied Peels, Roots, Herbs, Flowers, Seeds, Liquorice, Sweet Flag, Horehound, Elecampane, Colts foot, Hyssop, Balm, Rosemary, Lavender, Thyme, Sage, Mint, Rue, Wormwood, Tansy, Southernwood, Pennyroyal, Camomile, Feverfew, Marigold Flowers, Rosemary Flowers, Lavender Flowers, Thyme Flowers, Sage Flowers, Mint Flowers, Rue Flowers, Wormwood Flowers, Tansy Flowers, Southernwood Flowers, Pennyroyal Flowers, Camomile Flowers, Feverfew Flowers, Marigold Flowers and mix them well together, then add the Milk and mix it well together, then add the Yeast and mix it well together, then add the Flour and mix it well together, then add the Butter and mix it well together, then add the Sugar and mix it well together, then add the Eggs and mix it well together, then add the Spices and mix it well together, then add the Candied Peels, Roots, Herbs, Flowers, Seeds, Liquorice, Sweet Flag, Horehound, Elecampane, Colts foot, Hyssop, Balm, Rosemary, Lavender, Thyme, Sage, Mint, Rue, Wormwood, Tansy, Southernwood, Pennyroyal, Camomile, Feverfew, Marigold Flowers, Rosemary Flowers, Lavender Flowers, Thyme Flowers, Sage Flowers, Mint Flowers, Rue Flowers, Wormwood Flowers, Tansy Flowers, Southernwood Flowers, Pennyroyal Flowers, Camomile Flowers, Feverfew Flowers, Marigold Flowers and mix them well together, then add the Treacle and mix it well together, then add the Flour and mix it well together, then add the Butter and mix it well together, then add the Sugar and mix it well together, then add the Eggs and mix it well together, then add the Spices and mix it well together, then add the

A good sauce for Cold Veal or Lamb Lady Sev...

& the Heir Eggs mix'd with them & melt it & cream it, an equal quantity of Parsley chopped very fine & Table spoonfuls of Oil and one of Vinegar Pepper & Salt well pick'd Take a pound of the end Part of a Veal Leg

Partridge Pye — —

A Partridge Fowl or grouse Rump Breast very small Ham take 2 Oz of lean Bacon boil it & cut it small in a Marble Mortar and beat it very fine then your Minced Partridge and Bacon both & stew them in the Gravy Salt & a little Mace and Cloves pound them & the Partridge & enough to season them in Partridge Powder then cut fill'd & put in a Pye and bake it & put fresh Butter when ready

Orange Jelly —

12 Oranges & 3 Lemons grate the Peel of 3 of the Oranges squeeze the Juice of all then & strain them & pour them on a pint & half of water boil it & a candy sugar in a pint & half of water boil it & strain it clarified then put all together and boil & strain it a few minutes then stir it in a basin when it is about a little & let it cool enough to put into the Moulds - it is better made the Day before it is used

Bread Sauce

Boil one Onion & a spoonful of Pepper corns in some fair water strain it on some grated Bread & add some Salt & Butter some Cream and a little

few Minutes

Lemon Cheese Cakes.

Take the Peel of 2 Lemons boil it tender shred it as small as possible & pound it in a Mortar ¼ lb of sugar the Yolks of 2 Eggs ½ lb of fresh Butter juice all with the juice of ½ a Lemon & a little Mountain Wine put it into the bottom of the Patty pans - Puff Paste over the Top and bake them a Quarter of an hour put in 2 or 3 Plates at a time

Almond Pies

2 lbs of Flour put into it 2 lbs of Butter 2 lbs of Sugar ½ lb of Jar Raisins stoned ½ lb of Almonds cut small ½ lb of Lemon Peel cut small ¼ lb of Naples Biscuit-broke, Cinnamon ¼ oz Cloves - the Peel of a large Lemon cut fine with a Pint of Mountain Wine, a Pint of Brandy - Stir a large Pail of Water as you Please - Salt Petre with Rose Water

Black Currant Jelly

Take the Currants when dry & Pick be sure to pick out the Stalks put them in a Jar & Jar in a Kettle of Water put in the Jar & boil be sure the Water don't get into the Jar & when the Currants are juice out a Quart Juice when Cold & a Pound Sugar to each Pint of Juice ¾ of the Sugar & when it is Cold put it in & Jelly - Strain when Jelly take it off put it into glasses or Pots dip out the Paper Dipped in Brandy & cover the Jelly Cover Paper over the Pots & Cover & Tie

To make Bread

Take an Earthen Pan put in it a little over the Fire, put in a Pint of Yeast then strew over it 2 or 3 Spoonfuls of Flour & stir it thick & let it rise 2 or 3 hours cover it with a Cloth & set it by the Fire then warm 2 Pints of Milk & Water & put in the Yeast & strain it into a Pan & put in as much Flour as will make it thick enough, take the Dish you intend for it & turn the Yeast in it and the Batter will spread itself, put the Bread into the oven as soon as Risen.

Orange Custards

Take the Yolks of 3 Eggs & thoroughly beat & strain them with 12 Spoonfuls of Rose Water & ¼ lb of fine Sugar & the Juice of 2 Oranges & 2 Spoonfuls of Orange Flour & put in the Cups

Cold Pudding

Take a Quart of New Milk & warm it, grate the Crumbs very small, the Yolks of 6 Eggs & 2 oz of sweet Almonds & a few bitter ones, and ½ lb of Butter melted & a few Currants & Rice Sugar almost then sweeten & your taste & put it into Cups & bake them with an oven for a ½ of an hour -

To prepare Cochineal -

½ oz Cochineal powdered put to it 5 Pints of water & boil it gently half an hour then add 2 tea spoonfuls of Alum & one of Cream of Tartar, put it a boil or two & strain it for use - to bottle it up for use

Suet Pudding. Lady Jane Grey.

½ lb suet ½ lb Water-Tble or Cornd Bulk or coll
fillt a reasonable corner Dish and it in for ever thin
it ½ lb Currants, ½ lb Raisins 3 or 4 each almonds ½ lb Sugr.
½ Nutmeg ½ pint Sack (if it boil, when cold beat the yolks
and add them to it. Put Paste round the Dish if it
Inner Cloth to boil or Bake-Stick it with Almonds.

Orange Pudding — Mrs Eyre.

Take an Orange boil it in 3 Waters then grind it in a
Mortar with eight Large ~~Macks~~ Apples pull off the Skin
¼ of the Apples Butter ½ Sugr, Grate it in a Basin even
three in your Sack almost Cold & Sugr

A pickle for Cabbage Lady [illegible]

Take off Cabbages and put as to be cut with Water about
an inch deep, Put them cold with Salt a handful to
it stand 24 Hours-drain it well from the pickle & pour
in as much Vinegar boiling hot as will cover your Cabbage
Throw in some whole Pepper-When cold tie it up & pack
it down for use

An Omelette

Shred Parsley & Leek or a Shallot & put with a few
Pieces fat Bacon and a little Flour to Batter but very
Tender Beat up 6 Eggs and a little Salt a little
Nutmeg and a little Grated Lemon Peel with a Cup
of Butter and Grate them altogether in a Pan

Sauce for Cold Meat.

An Anchovy, Caper or Pickled Cucumber, a little Parsley, Tarragon Garlick all chopped together as much as add to them Mustard Vinegar & Oyl.

Potted Herring

½ Pint of Beer Red Herrings wash them & wipe them dry a Piece of Allspice Mace Cloves Pepper & Salt all pounded fine mix them with your Spices & Salt & lay them close in a deep Pan put to them 2 Bay Leaves & Pour over them Beer enough to cover them Bake them in a slow Oven for 2 Hours when cold take them out of the Liquor & Pack them close in a Pot Pour over them Clarified Butter & tie them down with Paper

Curry Powder.

The following Ingredients are to be procured at the Chemists Good pound

12 oz. Coriander Seed 3 oz Turmeric
6 oz Black Pepper 3 oz Cinnamon Seed
6 oz Red Pepper 6 oz Jamaica
½ oz Cayenne Pepper 6 oz Jamaica

Pound all fine & mix

Gooseberry Fool

Put a Pint of Gooseberries into a Stew Pan with 2 Spoonfuls of Water & 4 oz Sugar cover them close & let them stew till quite soft then pulp them through a Sieve when cold add to them a Pint of Cream & the Yolks of 2 Eggs beat well together & stir them into the Cream & Gooseberries Pour into a Glass Dish & set in the Oven to bake till almost cold

To make Cerasus Cherry Water.

Take a pint of Cherries & bruise them & put them in a glass bottle & put to them a quarter of a pound of Sugar & a little Cinnamon & Cloves & Mace & a little Rosemary & a little Balm & Sweet Marjoram & Thyme & Savory & Hyssop & Penny Royal & Sage & Rue & Lavender & Rosemary flowers & Bay leaves & Wormwood & Mint & Angelica & Fennel & Parsley & Burnet & Strawberry leaves & Violet leaves & Red Rose leaves & Marigold flowers & Borage & Bugloss & Cowslip flowers & Pink flowers & Clove Gillyflowers & Damask Roses & Lavender flowers

Pomfret Cakes

Take a pint of strong ale and put to it as much liquorice as will dissolve in it, then put in as much fine sugar as will make it sweet enough for your taste, and as much flour as will make it into a thick batter, then put in a little aniseed and coriander seed bruised, and fry them in hot lard.

Portugal Cakes

Take a pound of fine flour, a pound of sugar, a pound of butter, and a pound of currants, wash the currants and dry them before the fire, then rub the butter and flour together, then break in ten eggs, and beat them well together, then put in the sugar and currants, and bake them in tin moulds.

Spanish Buns

Take three pounds of flour, half a pint of ale yeast, and a little warm water, make it into a light dough, and let it stand before the fire to rise, then work in a pound of sugar, a pound of butter melted in a pint of cream, a pound of currants, and a few carraway comfits, make them into buns, and bake them in a quick oven.

Rice Cakes

Take a pint of rice flour, a pint of wheat flour, a pint of sugar, a pint of butter melted in a pint of cream, a pint of currants, and a few carraway comfits, make them into cakes, and bake them in a quick oven.

Extract of a letter from Mr. Jones
dated in England in 1832 — Copied from Mr. Hunt's
letter of May 4th 1832.

To Editor of Journal.

Sir. The treatment for the Cholera, has been so successful in this City & Suburbs, & is now so generally known & practised, that I consider it my duty to communicate it, for the benefit of the Journal & a remedy so simple & so effectual.

It is needless to enter into any of the theories of the disease, but it will be sufficient to say that experience has proved to be the most efficacious and valuable of the remedies that have been employed in the treatment of this malignant disease. The first symptoms of the attack are [illegible]

The usual cure must be taken as soon as the patient is seized, viz. two glasses of hot water, & the patient must continue to take the hot water as long as the vomiting continues, then he must take the following powder & the same repeated every hour until a quarter of a pint of water is taken. Carb. of Soda half a drachm, common salt 20 grains, Muriate of Potash 5 grains, Tincture of Opium 20 drops, Water 1 oz. The patient will generally recover after the first dose, but if not, he must take the same dose every hour until he is relieved. The patient must be kept warm & dry, & must not be allowed to get up for some days after the attack, as relapses are very dangerous.

[illegible] can retain power & [illegible] upon [illegible] until [illegible] is sufficiently [illegible] to receive the [illegible] of [illegible] [illegible] with [illegible] [illegible] & [illegible] required - The success of [illegible] treatment will in [illegible] manner [illegible] especially [illegible] [illegible] and I am sure you will [illegible] great benefit to the [illegible] at large by its publication

I have the honor to be
Sir your obedient Servt
[illegible]

P.S. The [illegible] now so urgent can remain by the [illegible] until [illegible] [illegible] [illegible]

Dem Hen Levi 4 cwt - During Lent we shall need
2 or 3 Dr Loaves in Addition and as best we can without
left by Will the Parish Clerk Fees cwt - (The Portion behind pictures

Jn

A Rack Mackerel a Rd Herrings ea Herr.

Sale of Cream & Butter & Eggs we shall send some
Lemon Juice Hen wth an Barton Bridge Hams or Hen
a Pound of Barley water - Hen cold Sweeten the Liquid &
the Juice - & Leaf or two of Angelica Lemp : Old gown it
a very agreeable flavour -

Jn Shannah Bell

Fole Illness a Dr Gutteridge & Salt Fish and Rice
Salt or with a Hen Gow Bell Hen Hen Hen Hen Hen
all over with a Drink Hen over Hen Hen Hen
in Time 2 Tail - Put with it Bell - Set Hen in a Tin Hen
and let Hen remain 4 Hours till a Fine is Hen to
Off - Add a few Bay - Leaves & Hen Fish - it can Hen with
a Fork Flour & Hen Hen Hen & Mackerel Hen Fish will
Have a Light flavour -

Jn

Jn Mastery Bayer.

¼ lb of Vermicelli & ½ Hen Arabic dissolved in
Lemon Juice & Hen Enough of Juice & softened with
a Knife & Hen Cream of Tartar & Bed in

Jn

To Make Green Gooseberry Wine.

The Gooseberries should be picked in a dry day when quite ripe, bruise them in a Stone Jar or Tub, let them stand 24 hours and then strain through a hair sieve, to every Gallon of liquor add 3 lbs of Lump Sugar, stir it well every day for a week, then put it into a Cask, but do not bung it down close for a fortnight or three weeks, then bung it down close and let it stand 6 months then bottle it off.

N.B. The Red ones (raisin) are very good for this purpose.

Orange Wine.

Put 4 gallons of water into a clean Boiler and 12 lbs of Lump Sugar to which add 4 Eggs and well beaten together. Let it boil 15 or 20 minutes & skim it from which must be taken off as it rises. Then have the peel of 50 Seville Oranges pared very thin & put into a large Pan. Pour the liquor boiling hot upon the Peels & let it stand for one day. Then toast a piece of Bread, put it in Yeast and put it into the liquor, and let it stand till the second day. Then squeeze the 50 Oranges & strain the Juice into the liquor, put a piece of alum into the Barrel which must be filled full that it may work out of the bung hole and as it works out for a month keep filling it with some of the wine and at the end of a month draw off enough to admit a quart of Brandy. Put the Bung lightly in for fear it may ferment & in 5 or 6 months it will be fit for use.

N.B. Leave a little juice but down of the Bottle as it is apt to [illegible] It is considered an addition to the

[illegible] a dozen of the above Pears and put them with
the Pears & Lemon in a Saucepan with a little of the Syrup that
will extract the Pears over a gentle fire till the
Pears are done

To make Gooseberry Cheesecakes

Take your Gooseberries (Pulp them well) put the Gooseberries
into a Pan with a little Water set them on the fire
till they are soft then rub them through a Hair Sieve
and put to them the Yolks of two Eggs a little Cream
a little Butter & Sugar to taste

To make Pancakes

Take a pint of Cream 4 Eggs leave out half the whites
a Nutmeg grated a little Salt & Flour enough to make
it of the thickness of Cream, 2 Glasses of Brandy
a quarter of a pound of Sugar & mix all these well
together then put a piece of Butter in a Frying Pan
& when it is hot pour in your batter & fry them
quick

To make Fritters

Take a pint of Cream 4 Eggs leave out half the whites
a Nutmeg grated a little Salt & Flour enough to make
it of the thickness of Cream, 2 Glasses of Brandy
a quarter of a pound of Sugar & mix all these well
together then put a piece of Butter in a Frying Pan
& when it is hot pour in your batter & fry them
quick

To make Custards

2 Quarts of Cream 8 Eggs leave out half the whites
sweeten them with Sugar & Mace & put in a little Salt
set on the Fire & stir them one way till they are
thick & then remove them for every 10 Eggs put in
half a pint of Cream when it is cold serve it
[illegible] for use & [illegible] it is Grate

Strawberry Shortcake

Take about one pint of Cream or 3 pints of Milk & clean some ripe Berries and bruise them very fine in a Mortar then add some fine Salem and roll Crackers till well mixed add a piece of Light white bread soaked in Milk and a tea cupful of Butter and Lastly sifted Flour fine and a tea cup of Yeast put into the Milk to give it a flavour warm Sufficiency Flour & Milk - Add the Yolks of 2 Eggs & some of the whites reserving the Yolks & Whites of 2 Eggs to put between the Cakes Salt to your taste & Sugar & Spice if you like it & a few Strawberries Flour & Shortening cut in Flour & a Yeast & Cocoa enough to Roll it out like Pie Crust.

Let the Pudding stand for Three Hours before boiling Boiling 2 hours then take off & Butter a little Flour Pudding & Sauce to be added & Strawberries but not if it can be avoided

Egg Sauce. Take the Yolks of Eggs & Butter cut & Beaten & Sugar & Spice & Wine & Water & Flour & Butter & Sugar & Spice & Wine & Water & Flour & Butter & Sugar & Spice & Wine & Water & Flour & Butter

A. Excellent Jelly.

Soak 2 calves feet & a knuckle of veal in 3 pints of water 6 h
& stand till cold then take off all the fat, & the sediment
& skim clair add ½ lb of white sugar 1 lb of lump sugar
the juice of 3 or 4 Lemons, the peel of two cut thin & the
whites & shells of 4 eggs well beaten put all in the pan and let it boil 6 or 7 minutes
then run it through a flannel bag

Sweet Dish.

A Cold Pudding

Put about a quart of flour into a pan & pour boiling water
over it about the same weight of sugar & suet chopped
very fine & mixed with the flour & a little salt then
wet up with cold water just very stiff & put a piece of flour round
the edge of the pan & put the pudding in & pour it on
the top of the pudding & let it boil 4 hours
& when it is boiling water to cover well but not to spill
into it in boiling water to cover well but not to spill
into it in boiling water to cover well but not to spill
into it in

Lime Juice

Lime Juice.

Pare the fruit & scrape out the pores with a sharp knife & cover it with ½ lb of sugar & ½ pint of water boil, in these & water & a piece of cinnamon put in the fruit with one lemon cut & a few cloves let them boil, until the fruit is tender & quite transparent then put it in a jar & when cold strain the juice from it & bottle it for use.

Lemonade

Lemonade.

Pare 2 lemons very thin & extract the juice from them & add to it ½ lb of sugar, ½ pint of water & 2 glasses of white wine & stir it well together & put it in a jug & when it is fine it is fit for use.

Imperial

Imperial

Take 4 lemons & pare them very thin & put them into a jug with ½ lb of sugar pour on them 4 pints of boiling water & when cold strain it off & bottle it for use it will keep good for a month.

Raisin Wine

Raisin Wine

To every gallon of water put 3 lbs of raisins chop them well & put them with the water in a tub & let it stand 21 days stirring it every day then strain off & put it into a cask & let it stand 6 months then bottle it off.

Ginger Beer

Ginger Beer.

Put 2 oz of bruised ginger & 2 lemons sliced into a pan with 2 lbs of sugar pour on them 2 gallons of boiling water & when cold add ½ pint of yeast let it stand 3 days then strain off & bottle it for use.

Gentiana Lutea Dry. Recipe brought from Rome by Mr in 1815

Take a quart of Milk Alone it & boil gently a very little while
& 2 oz pieces of boils Root in 3 or 4 Gentiana & stir
it about for a minute or two & keep it on the fire
for the Gentiana then be well cooked (but in 3 or 4 hours
time) then it is to be strained off & the liquor
is to be put into a clean pan & it must be kept
boiling till it is reduced to a pint & a half & then
strained off & the Gentiana Root is to be taken out &
dried in the Sun or before the fire & then
pounded in a Mortar & sifted through a fine Sieve &
then they are to be put into a Bottle & corked close
for use - when it is to be taken a tea spoonful
of the powder is to be put into a cup of
the Milk & Water & drunk Fasting - This must be done
for 3 Days & then it is to be left off for 3 days
& then taken for 3 days more & so on for
about two months - if it does not operate
freely it may be taken for a longer time -

Gentiana Purpurea

Take of Gentiana Root sliced 2 oz - of the leaves of Centaury Tops
& Leaves of Germander of each one ounce, of Wormwood seed &
Lesser Centaury seed of each ½ oz, of Coriander seed & Cardamom
seed of each ½ oz, of Cochineal powdered & drawn ½ oz, of Spirit
of Salts, & Pint of Spring Water - Infuse the sliced Roots &
herbs & seeds in the Water & Spirit for 10 days then strain off the
Liquor & add the Cochineal powder to it -

Dose

2 Drams twice a day in a little Water, Wine or Spirit & Water -
Bowels to be kept open by a Glyster & if the Patient cannot
take Glysters he must take a Laxative Pill or Draught once or
twice a week - Diet to be light & nourishing but not
heating - Exercise to be taken on Horseback or in a Chaise
or Walking but not to be carried to fatigue -

Ice Cream

Get a pan that will stand the heat of the fire and put in it a pint of cream and a pint of milk. Put on the fire and when it is hot but not boiling take off and stir in the yolks of 4 eggs well beaten. Put back on the fire and stir constantly until it thickens. Take off and when cold freeze.

Ice Cream

Take the juice of 6 lemons and 3 oranges and grate the rind of 2 lemons and 1 orange. Add the juice to a pint of cream and sweeten to taste.

Grand Champagne. Mrs Emeli's Cellar.

To 2 Gallons of water add 2 lbs of lump sugar and the paper and bake in an oven and skim it well. Take 2 Gallons of white currants picked from the bunches and put in a large bottle or one from which the meat has been put in a small tea-cup full of yeast let it work for 2 days then strain it first a press - then sieve - put it in a Barrel - shake some sugar from a little till the Barrel is full it up as it works over for about 10 days or a fortnight then it will be left close - When a fine clear appears put the Bottles remain in the cellar - when wanted for use draw off a pint bottle at a time - if you bottle it from the Barrel stand it upright & each Gallon of Wine 2 lbs.

Tomato Sauce for Roast Meat - Mrs Heathcote

Put Tomatoes when ripe into an earthen pan & strew over each layer of Tomatoes a handful of salt & 2 oz Garlic & one of Eschalots - put a cover on the pan & let them stand in the garlic - add to every Quart half a pint of common Vinegar - Let it stand a day or two before Corking.

Tomato Sauce with gravy

Put in a saucepan, Gravy for Tomatoes in a little good gravy till quite tender, then rub them through a sieve - put them in a saucepan with some more gravy & a little Cayenne pepper & Vinegar to taste - boil it up & serve.

vide Tomato preserve Page 39.

French Rolls.

Put a little Yeast in Milk & water, salt it & add 2 spoonfuls fine sifted flour & mix it to a batter & set it to the fire & when it is risen & light mix it into a stiff dough & set it to rise before the fire & when it is risen & light make it into rolls & bake them

Sweet Custard

Boil a pint of cream with mace & cinnamon & sweeten it to your taste & when cold add 4 eggs well beaten & strain it into cups & bake it in a slow oven

Apple Custard

Take a pint of cream & boil it with mace & cinnamon & sweeten it to your taste & when cold add 4 eggs well beaten & strain it into cups & bake it in a slow oven

Apple Pudding

Take 6 large apples & pare & core them & fill the holes with sugar & bake them in a dish with a little water & when they are done take off the syrup & beat them fine with a spoon & add to them the yolks of 4 eggs & sugar to your taste & a little nutmeg & a little cream & mix them well together & put a puff paste round the dish & pour in the pudding & bake it

Orange Pudding

Take the rind of 2 oranges & boil them tender & beat them in a mortar with a little sugar & add to them the yolks of 4 eggs & the juice of the oranges & a little cream & mix them well together & put a puff paste round the dish & pour in the pudding & bake it

Lemon Pudding

Take the rind of 2 lemons & boil them tender & beat them in a mortar with a little sugar & add to them the yolks of 4 eggs & the juice of the lemons & a little cream & mix them well together & put a puff paste round the dish & pour in the pudding & bake it

Quince Pudding

Take 6 quinces & pare & core them & fill the holes with sugar & bake them in a dish with a little water & when they are done take off the syrup & beat them fine with a spoon & add to them the yolks of 4 eggs & sugar to your taste & a little nutmeg & a little cream & mix them well together & put a puff paste round the dish & pour in the pudding & bake it

Common Puff Paste

Take a pound of flour & rub into it a pound of butter & make it into a stiff paste with cold water & roll it out & fold it up & roll it out again & fold it up & roll it out again & fold it up & roll it out again

To Cure Bacteria & Cancer for Ever

Tie an Ounce of Bicarbonate of Potash in a bag & put in a Pan of Water & boil for 2 hours then take out the bag & put in a Pan of Water & boil for 2 hours more then take out the bag & put in a Pan of Water & boil for 2 hours more then take out the bag & put in a Pan of Water & boil for 2 hours more

[illegible] Lemon-Cake [illegible]

[illegible] [illegible] [illegible] [

Strengthening Pills

2 oz Bone superphosphate, 2½ oz Sulphate, 3 pennyworth of Gum Arabic in small quantity pulverized, add these & make into 3 pills & take 3 times a day

Cure for Sore throat

Take one quantity of Red Currant juice (bottled) and in a large Jar in the Cellar put a pint of this juice to the Yolk of two Eggs well beaten & then add a pint of boiling water let it boil ten minutes & then strain the whole through a cloth, sweeten to taste & when cold drink a wineglass full every two hours.

To bottle Raspberries & Currants

Take the raspberries & currants in their ripe state pick them carefully from the stalk & leaves & put each sort separately into a stone bottle or jar then fill the bottle or jar to the shoulder & cork tightly. When the Bottle is full put in 4 oz of powdered white sugar to each pint of fruit with bladder & cord tied over the cork & set it in the pan full of cold water with straw at the bottom & set it on the fire till the water simmer - it must not boil for it would break the stem of the fruit & must only be trivelled till it rises in the bottle & then take it out & strain it in the Bottle very dry.

Mild aperient Draught

Take senna leaves one oz & a half - Ginger sliced, Dram, Boil in a pint & half of water for an hour & strain the liquor

Take a tea spoonful of Epsom Salts dissolved in a wine glass full of warm water with five table spoonfuls of the above infusion of senna & a tea-spoonful of lime juice or Cardamum seeds each of which should be taken daily in a Morning and at Noon

Boiled Asparagus for Salad.

Obtain 100 Grasses of Asparagus & scrape the Stalks & trim off the Ends & throw them into Water as you do them that they may remain white

Sauce for the Asparagus.

Take ½ pint Sour Cream & stir in one Tablespoonful Flour & one Teaspoonful Salt & a little Pepper & boil it for 5 minutes stirring it all the time then take it off the fire & add the Juice of a Lemon & 2 Tablespoonfuls of Vinegar & pour it over the Asparagus which should be dished on Toast

Stewed Asparagus.

Take 2 Bunches of Asparagus & cut off the Heads & put them into a Stewpan with a little Water & a piece of Butter the size of a Walnut & a little Salt & Pepper & stew them gently for 20 minutes then add a Gill of Cream & a Tablespoonful of Flour & boil it up for 5 minutes & pour it over the Asparagus

Asparagus Soup.

Take 2 Bunches of Asparagus & cut off the Heads & put them into a Stewpan with a little Water & a piece of Butter the size of a Walnut & a little Salt & Pepper & stew them gently for 20 minutes then add a Gill of Cream & a Tablespoonful of Flour & boil it up for 5 minutes & pour it over the Asparagus

Asparagus Soup.

To a Pint of Asparagus add 1 Pint of Veal Stock reduce it in the Stewpan & pour - Add the Juice of a Lemon

[illegible] [illegible] [illegible] [

Plum Cake

Number 49

½ lb Butter ½ lb sugar 3 eggs Flour pint Milk - Rub the butter into the flour add the sugar & the eggs one at a time & then the milk beat up ½ lb ½ a 2 oz of flour & then the Fruit - Put it into a tin & bake it

Bun Paste

Mrs Childs
Royal Nonsuch.

Six ounces of butter beat up with the whites of 2 eggs & put in with a pastry & the plums & strew Bread Crumbs. Put the Paste in a tin & fill up the tin with Currants pressed down & the rest of the milk & the rest of the paste on the top of the currants.

Potato Yeast -

Mrs Wheler.

Boil Potatoes of the finest sort till they are thoroughly done & mash them very smooth and to every pint of water as will make the Mash of the consistency of common beer yeast but not thicker - To every pound of potatoes 2 oz of coarse sugar or treacle in three pints of water to every pound of potato 2 tablespoonfuls of yeast - Keep it warm till it is fit for use fermenting and in twenty four hours it may be used -

A pound of Potatoes will make half a pint of yeast and three pints will keep three months

For Cakes consists for long keeping but the flour used for biscuits with great success it requires great care in the [illegible] Eggs for bread must be well beaten & mixed with the common flour

42.

Extract from Lancashire Courier

Dr. Arnold
Death Physician & Surgeon

I copied this letter in part with a view and in it I observed Dr Arnold's opinion plan upwards and diagonal remarks on the spasmodic symptoms in air in the progress and destruction very rich & Infection The tumor call vice pure quickly it the tumor contains the excretion is placed in an action from & heart. and — Dr pumpation was used with great success during the prevalence of an infectious fever at the Asylum of Monsieur General near Paris

Extract from Bath & Cheltenham Gazette of August 21 1832.

Receipt for Cholera Shorter existing in England
Copied from Globe Newspaper
August 11th 1832

In pitcher, take of [illegible] one egg with a light diet thea
which contained [illegible] in the following - for water
beverage for an adult pain - Brandy 1 oz 2nd day beaten
& yolk of egg - on 3rd [illegible] 20 drops brandy
Mutton in any liquor & some bed &c. To drink of any tobacco
under spasmodic Cholera - Patient plentiful from the bowels
& a limpid fluid resembling chicken broth or Barley water
pain in the unwarned to be for warm bed if the feet -
then for cramps in the lower part - remain
in the blood vessels drink from become stagnant & recom
dress - Nearly for one week one, Indoors almost insensible
& dark stools in the liver of the veins & the [illegible]

The stain denoted the state of collapse was approaching fast.
The practice then was can a few drops be forced into the intes-
tinal canal - I took three drops of Croton oil on a little sugar
and confidently waited the effect - In 20 minutes the stomach
was discharged of an immense quantity of undigested food - the
face which had been deadened to a most painful degree with
bile poured into contents into the intestines - the greatly distress
from the Bowels was now succeeded by copious evacuations
while a shivering under the pressure ceased & the pulse rose
to a more favorable occurrence took place in less than an
hour after taking the Croton oil & I pronounced myself out
of danger - I was mistaken & deceived for the disease pursued
its deadly career & reached its utmost height in yielding place to
other diseases in the first stage having a strong resemblance
in many of the leading symptoms & appearances to the deaths
& those of the epidemic Cholera

Signed Edw. Tegart Inspector General Army Hospitals
Byzantine 22 Corfu January 23 1832.

On the Globe of August 22 1832 there was received Letters from
Mr Tegart enclosing me from Thessaly request Capt. R.N. Stanley
the following (R.S.: These are merely extracts as the letters were long)
Capt. Colquitt & went to visit a Cabrouse but and
found him attacked at 3h 30 m. a.m. - On his arrival his crew
had observed unusually severe which were suffered to remain
on the Cabrouse after Capt. C. had ordered a warm glass full of raw brandy with
30 drops of Laudanum in it administered by a publican in the Village
Capt. C. gave him two small drops of Croton oil on a piece of
loaf sugar & in 3/4 of an hour the pain had left the stomach
but remained in every other part of his body - He then took
another dose of the 3 drops the administration [illegible]

Began to feel ill on 29 Jan. by pain in a tooth & green bile which succeeded by a quantity of coagulated food like = ginger, many pieces of unchewed potatoes varying in size from the last meal & a brain fever & fit of a few and accompanied with a loud hideous laugh - the eruption broke out 1st Feb. 30 m a 10 & alarm commenced the Cholera case and about 1 pm gave him - He was Cleansed with the results stated he remained a bed a week & having received the sacrament & once transacted with Landsmen he left on 6 June the Pleasure of leaving for Surrey a complete recovery having only the usual followers of the disease - debility & headache

Cholera Morbus. — D'Orsay

Received a letter from D'Orsay & the Duke of Devonshire - after Presenting the following Receipt & he a certain cure for disorders proved by Sir Pair Germaine & Regent himself not a doubt it for sometime and the extreme Humane quality of the doctor kept it with trust & sometimes it will not decline & trust before he can obtain Medical advice but about a quarter of an hour or 25 Drops he will done and the pleasure of the same & author -

All are generally of opinion that Patient in bed & not to exert the stomach or bowels in any violent exertion or [illegible] or Cholera Morbus is the Medicine which is to be taken as soon as possible in an open glass the Laudanum ordered in six parts of the Medicine & the other part of Camphor dissolved in six parts of Brandy & given immediately on being obtained, the remainder to be given in a tea spoonful every hour & a half after the second dose & 2 drops in a tea spoonful of water - in 5 minutes after a second dose of 2 drops in a tea spoonful of water - in 5 minutes more three to depend on the same & in a quarter of an hour after a tea spoonful of water & 2 drops in a tea spoonful of water & 2 drops in a tea spoonful of water & 2 drops in

fine granulated sugar, a few drops of lemon or orange flower water, grate over the surface loaf sugar and brown with a salamander or before the fire. Serve cold.

N.B. If you take any thing from any part or kind excepting cold water it will be destroyed.

Copied from Miss Parkes's book 24th, 1832.

Preparation of Philt. Sour Cream.

Take about 2 pints of Butter-Milk put it into a wooden Bowl, make some fire in the kitchen grate put the bowl as near the fire as to keep it warm but not allow it to boil. Stir the milk frequently with a wooden spoon, till it is quite thick, then pour it into a cullender to drain off the whey, when the Standing Bowl is nearly dry, put it into another bowl, break the curd small, and beat it with a spoon till it is quite smooth, then add to it a little fine sugar and a few drops of lemon or orange flower water, put it into glasses and serve. Cream may be made in a similar manner from Sweet Milk, but it requires more time to bring it to the proper consistency, and is not so delicate in flavour as that made from Butter Milk. If the weather is warm the preparation here given must be carried on in a cool place, and it would be easy to add a little rennet to it and it would be ready for use in a few hours, but it is not so delicate in flavour as that made without it.

Bath & Cheltenham Gazette
6 Oct 1832

To Cure the Heart

Persons who are in the habit of having Fits of the Heart can cure themselves by attending to the following Directions - Boil one lb of good flour a quarter of a pound of brown sugar and a little salt in two gallons of water for one hour - strain milk warm to a crust, & eleven pints will make 18 lbs of Bread

Pure for the Poor

The Editor of the Medical Journal considers the following experiment most acceptable made in person of every age & sex and in full confidence that the Cholera will not visit any family where it is used - The Cholera Mixture can have no effect upon the healthy - it is perfectly innocent - Take of Cayenne ¼ oz, Cinnamon ½ oz, Ginger ½ oz Nutmeg ½ oz, Cloves ½ oz Mace ½ oz. Pound or grind together and put into a Bottle with a Pint of Brandy or Proof Spirit which is and to be corked - let stand 2 or 3 days - Take from 1 to 2 Tea spoonfuls in a Tumbler of Water sweetened with Sugar

To Cure Cholera

Dr Hyde's Mixture

Cayenne ¼ oz, Cinnamon ½ oz, Ginger ½ oz Nutmeg ½ oz, Cloves ½ oz Mace ½ oz. Pound or grind together and put into a Bottle with a Pint of Brandy or Proof Spirit which is and to be corked - let stand 2 or 3 days - Take from 1 to 2 Tea spoonfuls in a Tumbler of Water sweetened with Sugar

Put a little flour to the sugar previous into a Tumbler before the addition of Water

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Persons who are in the habit of having Fits of the Heart can cure themselves by attending to the following Directions - Boil one lb of good flour a quarter of a pound of brown sugar and a little salt in two gallons of water for one hour - strain milk warm to a crust, & eleven pints will make 18 lbs of Bread

Pure for the Poor

The Editor of the Medical Journal considers the following experiment most acceptable made in person of every age & sex and in full confidence that the Cholera will not visit any family where it is used - The Cholera Mixture can have no effect upon the healthy - it is perfectly innocent - Take of

French Patent Brandy

Give a wine-glass of this Mixture in a tea-cup
& a pint of boiling fair spring water sweetened to the
age & strength of the Patient.

This receipt was sent to Mr Hutchings enumerated as in
Answer to his desire for Mrs Coul-worth who generally
found a wine glass of the Mixture agree with the Patient when in a state
of exhaustion.

Sore Throat —

A sore throat may be immediately relieved & speedily
cured by the following simple means.

Mix a teaspoonful of Cayenne pepper with a wine glass-
full of Brandy pour a small quantity in a tea cup & sip
allow it to settle in the throat every minute — Do so for half an hour
generally enables the Patient to swallow with ease —

To Poor Veal.

Take a Breast of Veal, bone it cut it a little & lay it
in salt for a couple of days. Take it out and lay on a table
season with pepper, salt a large handful of Parsley
chopped very small, a few sprigs of sweet marjoram & the same
quantity of Thyme and a small onion or Shallot — Mix these herbs
& Ham cut very fine, then a second layer of Parsley &c as before
& so on till the meat is done — Roll it up very tight tie it
with tape & bind it round with a clean cloth — Put it into
three pints water in a pot Stew Made of the bones of the Veal &
any bones you may have in the House after it has lain in pot
for it out from the bones — Put it with a heavy weight
before

[illegible] Flour & Pickle [illegible] Fillet [illegible] [illegible] [illegible]

Can you over [illegible] Friends after [illegible] in
Hand every day for me [illegible] string the
Brine wet them with a tea-towel when you take
them out for the pickle and rub them 24 hours in cold
water before them and keep them 4 days in a dry cool
place -

After taking your Beans put a pickle & Brine
Either but with the same pickle for me Bean
Keep them Covered with pickle & Salt for a
Fortnight & may in 4 days be used green Cut
Egg Fried - or Stewed.

Note - Bacon Beans with the same proportion
of Salt but ground Sugar added in Lieu of Brine

To take out Stains from Paint

Wet stain from the Paint on paper in a minute or two
by applying a little warm water with a pencil or
Hair pencil and the paper rubbed in with a piece of
Flannel dipped in the water & Sponge or
Linen Cloth -

To make Sweetmeat

A Beautiful pie green is made by Steeping a Handful of
Indian Ink in Water adding a little Gum or Isinglass to
prevent it from Running & when dissolved & strained
add to it Whites of Eggs well beaten & Sugar to taste
Put all to the fire & let the Sweetmeat & Pie
Green & when cold
Bottle & cork for use

The Newspaper
May 14 1838

Globe Newspaper
May 6 1839

To remove Soot Stains from Newspaper.

Lay up three sheets of white of Paper one upon the Print to be cleaned & over the Stains with a hot Iron dipped in Turpentine - the Soiling will become immediately bright & fresh -

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To make Red Sealing Wax

Take 1 oz. of Shellac 1 oz. of Venice Turpentine ½ oz. of Vermilion & ½ oz. of Red Lead mix them well together & melt them over a slow fire & when they are well melted take them off the fire & add ½ oz. of Spirits of Turpentine & stir them well together & pour them into moulds which must be oiled before the Wax is poured in -

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To clean Marble Chimney Pieces &c. &c.

Take a piece of Marble Chimney Piece &c. &c. which is much discoloured by Smoke & rub it well over with a piece of Pumice Stone dipped in Water & Sand & when it is quite clean wash it well with Water & dry it well with a clean Cloth -

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To make Cakes for Tea

Take 3 lbs. of Flour & 1 lb. of Butter & ½ lb. of Loaf Sugar 2½ oz. of Carraway Seeds & ½ oz. of Coriander Seeds carefully picked & cleaned & ½ a pint of Yeast & as much Milk as will make the Flour into a Paste not too stiff nor too thin -

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To take impression of Plants

Bath Chronicle Jan 26-1826

Take half a sheet of fine writing paper & cover the surface with sweet oil: after it has stood a minute or two pour off the oil. Superseal oil & leave the paper in the air a few minutes to dry. Take the plant wanted & place it on the paper & cover it with another piece of paper & rub it smooth with the hand or a roller until it is perfectly flat & then remove the upper paper & lay the plant with the lower piece of paper on the impression cover it with a piece of writing paper and repeat the rubbing & pressure & the plant will appear clear & distinct & the impression will last for many years. The same piece of paper will receive a great number of impressions.

from a Dundee Economy on Linen-washing Paper.

After many experiments made by myself & others I find that a little fine clay dissolved among the water employed in washing gives the linen the appearance of having been bleached and cleared from the roughness about the nap of the cotton & gives it the smooth & glossy appearance of new linen. The fine clay

Wash & disinfect a little of the Pith clay away from the Worm & the Worthing End or Head Cut off the Tail together with the Scraps & the Intestines to be removed The process must be repeated as often as necessary until the Intestines & the Worm the) are made perfectly clean All who have made the experiment have agreed that the saving of Scraps and Labour are great and that the Leather is improved in colour Elasticity & if they were skilled The Secretion a Triumphant employing the Leather with the Scraps it found in the Bodies of Worms almost the softness of Skin or Leather

Globe Newspaper Jan 5th 1836

To destroy the Spirit of Insects on the Pith Tree.

Globe Newspaper June 21. 1837

Mix gently one half a pint, four ounces of Saltpetre nate a pound, one pint black half a pound with as much boiling water as will form the ingredients into a thick paste - Cleanse the Pith a little from the Stem and Centre part from the Stem and Centre and apply with a brush in a lukewarm state

Cement French.

Melt on by a Sand bath for 24 hours in half a pint of Spirits of Wine four ounces of mastic & three ounces of Sandarac & then

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Enclosed - Two bills & eleven [illegible] Garlick [illegible]
Amounting to Thirty six pounds five shillings
& seven pence for Sundry [illegible] Put in Whole [illegible]
for a year & nine & Two months ending
[illegible] Newfoundland
July 1 - 1839.

[illegible]

[illegible]

[illegible]

Rec 7 Dorci. 55.

℞ Succi Limonis ℥ij
Succi Aurantii ℥ij
Cerati Cetacei ℥i
M. ft. Ung.

Receipt for Curing Tongues.

To Cure Ox Tongues Rub them thoroughly clean — Then put them into a Pot of Spring Water let it Brine, then put it the over with Common Salt Rock Stand until the next day. Then well wash it on, (rub them Boxes off the Brine), and put in two oz. Salt Petre, 2 oz Salt Prunel, Rub & good Handful of Common Salt pounded fine, Defuat, and turn it every day for a fortnight, & be ready for 4 hours gentle boiling

Grandmamma's

Christmas Plum Pudding.

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6 lbs Suet

6 lbs Raisins

6 lbs Currants

~~6 lbs Flour~~

1 lb Bread crumbs

½ lb Citron

½ lb Orange

½ lb Treacle

12 Eggs

Half a Bottle Brandy

Half a Bottle of Port Wine

Boil 6 Hours

Dec. 25th 1897.

Sheet of Plain Pudding

5 lb Currants

4 lb Suet

4 lb Flour Sugar

2 lb Candied

2 lb Sweet Flour

½ lb Citron

14 Eggs

2 Table Spoons Sour

2 Table Spoons Sweet Cream

2 ½ Wine Glasses of Milk

Boil 6 hours

Mrs Peacock's

Receipt

Mothers Plain Cake.

2 ½ cups flour, 1 Cup. sugar, 1 cup milk
3 eggs, 1 tablespoonful butter.
1 teaspoonful baking powder
½ " essence lemon
beat butter & sugar together add
the eggs well beaten milk & flour

Xmas Pudding

½ lb raisins, ½ lb currants
¾ flour, 1 small cup full breadcrumbs
½ lb suet- ½ lb sugar, a little pinch salt- 1 pen. lemon peel
4 eggs a little milk boil 6 hours

Currant Cake

3 eggs, ½ lb butter ½ sugar
¼ lb currants- 1 lb flour 1 pen
candied peel little nutmeg
½ pint milk, beat butter & sugar